



HARRIMAN'S
farm to table

Starters

New England Clam Chowder

Cup 3, Bowl 5

Vermont Hot Wings

Buffalo with Bayley Hazen blue

or

Maple BBQ with house made ranch

10

Cheese Board

Chef's selection of Vermont cheese,
house jam, honeycomb, fresh berries,
Jan's assorted crisps

13

Garden Greens

Garden greens, shaved fennel, cherry tomato, cucumber, red
onion, roasted corn, white balsamic vinaigrette

6

Harriman's Salad

Garden greens, dried cranberries, toasted walnuts,
Vermont cheddar, sour apple,
Corse Farm's maple-mustard vinaigrette

8

We also recommend adding to your salad

chicken 6, salmon 8, scallops 8

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Welcome to Harriman's Farm to Table

Here in Harriman's we are dedicated to finding and supporting local farmers and food producers in Vermont and the surrounding New England area. We are proud to be a partner with the Vermont Fresh Network, which helps connect farmers and restaurants all over Vermont. We are committed to using the freshest and best product available in order to give our guests a unique Vermont experience.

Below is a list of farmers and food producers we use.

Boyden Family Farms

Cambridge, VT
Grass fed beef cattle

Misty Knoll Farms

New Haven, VT
Free range chicken

Adams Farm

Wilmington, VT
Pasture raised pig, cattle, rabbit, and poultry

Spoonwood Cabin

Jacksonville, VT
Artisan cheese maker

Bella Bella Gourmet Foods

Sullivan County, NY
Duck and poultry products

Hollandeer Farm

Holland, VT
Venison

Settlement Farm

Underhill, VT
Pasture raised lamb

Daniele, Inc

Pascoag, RI
Fine charcuterie

Vermont Smoke & Cure

Hinesburg, VT
Artisanal smoked meats

Earth and Sea

Manchester, VT
Fish and seafood

Jasper Hill Cellar

Greensboro, VT
Artisan cheeses

Maplebrook Fine Cheeses

Bennington, VT
Artisan cheeses

Vermont Butter and Cheese Creamery

Websterville, VT
Artisan dairy products

Grafton Village Cheese

Brattleboro, VT
Artisan cheeses

Sidehill Farm

Brattleboro, VT
Jams and maple products

Whitney's Castleton Crackers

Castleton, VT
Artisan crackers

Westminster Farms

Westminster, VT
Produce

Deep Root Organic Farm

Plainfield, VT
Organic produce

Keep it Real Organics

Jamaica, VT
Organic produce

The Corse Farm

Whitingham, VT
Maple syrup





Small Plates

Seared Scallops

Daniele prosciutto, red sorrel leaf,
espelette coulis, grilled pink lemon

14

Mountain Burger

Boyden Farms ground beef, Vermont cheddar,
Green Mountain Smokehouse bacon, Bibb lettuce,
red onion, tomato

13

Valley Burger

Boyden Farms ground beef,
Boggy Meadow Farm smoked baby swiss,
sautéed wild mushroom, Bibb lettuce,
red onion, tomato

13

Chicken Sandwich

Grilled chicken breast, maple BBQ, Vermont cheddar,
Green Mountain Smokehouse bacon,
Bibb lettuce, red onion, tomato

12



All sandwiches served with fries and a pickle



Main

Fish

Searched Salmon fillet, pretzel crust, pear
mostarda, herbed risotto, native vegetable

23

Chicken

Misty Knoll's roasted Statler breast,
Vermont bacon jam, blistered fingerling
potato, native vegetable

26

Beef

Northeast Raised grilled ribeye, bordelaise,
Baley Hazen blue, garlic mashed potato,
native vegetable

30

Pasta

Chef's preparation, inspired daily

18



Please ask your server about our daily specials.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.
20% gratuity added to parties of 6 or more